

How to Make
DESSERTS
PASTRIES
and
PIES



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How to Make Desserts, Pies and Pastries

Mrs. Temple

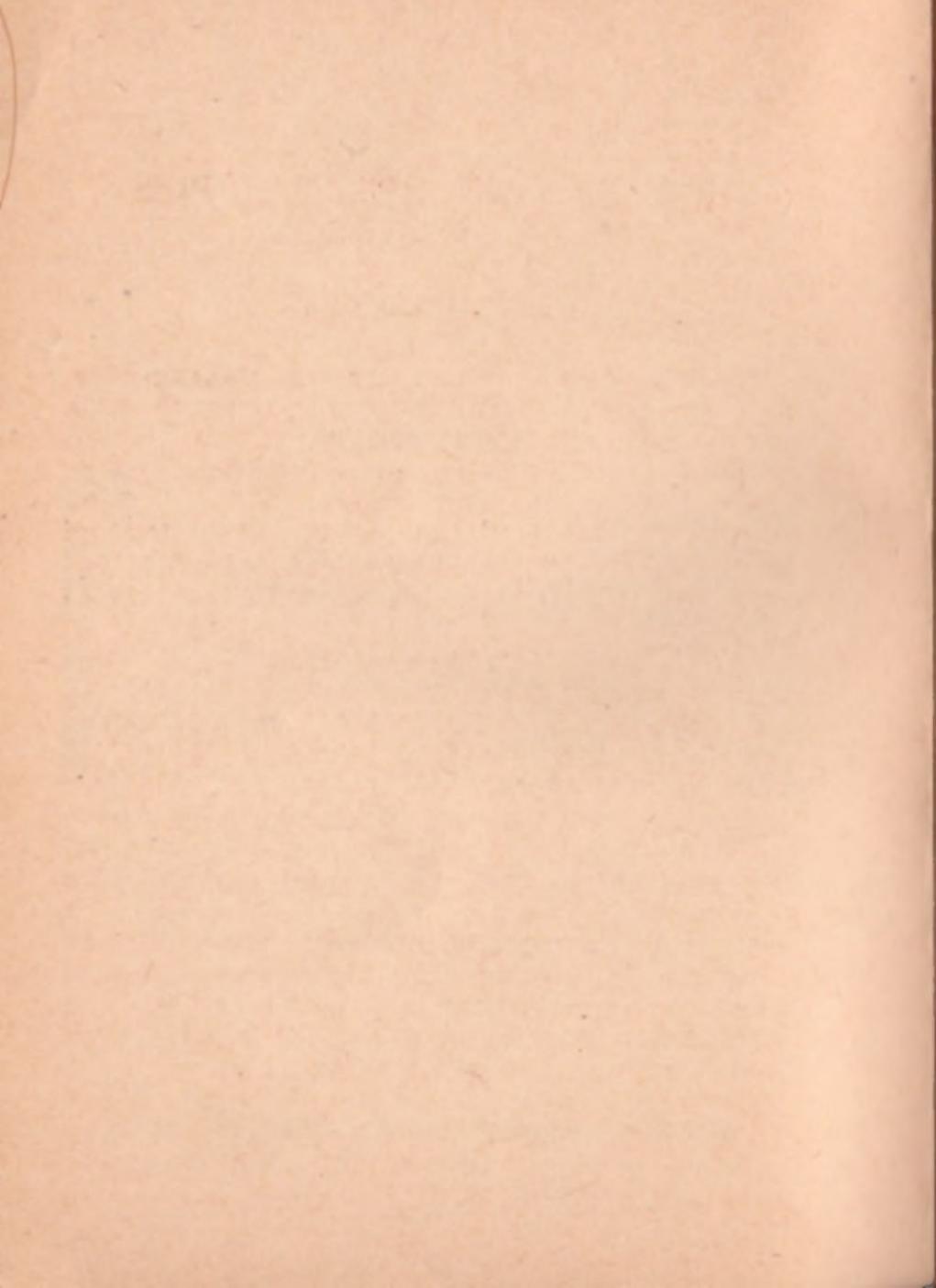
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HOW TO MAKE DESSERTS, PIES AND PASTRIES

HOT DESSERTS

Apple Roulettes—Use recipe for Baking Powder Biscuit; roll dough very thin, brush with melted butter, and spread with one cup of chopped apple, mixed with one-fourth cup of sugar, and one teaspoon of cinnamon; roll firmly like a jelly roll, cut in three-fourths-inch slices, place in buttered pan, and bake in a hot oven fifteen minutes. Serve with hot liquid sauce.

Dutch Apple Cake—Ingredients— $1\frac{1}{2}$ cups flour, 1 egg, 3 tablespoons baking powder, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon salt, 2 tablespoons melted shortening, 3 tablespoons sugar, 3 apples, $\frac{1}{4}$ teaspoon cinnamon.

Preparation—Sift together flour, baking powder, salt, and sugar; add egg well beaten, milk, and shortening; beat well, and spread in a greased pan, having mixture about an inch deep; core, pare, and quarter apples, cut in thick slices, and arrange in rows on top of cake; sprinkle with sugar and cinnamon, and bake in hot oven half an hour and serve with apples on top. Serve with Soft Sauce.

Steamed Apple Pudding—Ingredients—6 apples, 3 teaspoons baking powder, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ teaspoon shortening, 1 cup cream or milk, and $1\frac{1}{2}$ cup flour.

HOW TO MAKE DESSERTS

Preparation—Pare, core, and slice apples; place in a greased pudding dish, and sprinkle with sugar and nutmeg mixed. Sift flour, baking powder, and salt; rub in shortening with finger tips, and mix with milk; spread over apples, and steam for one hour. Turn out of dish, and serve with apples on top. Serve with Soft Sauce.

Banana Toast—Mash and sweeten bananas, heap on rounds of buttered toast, and heat in oven. Serve hot with cream or rich milk. Garnish with split cherries, nuts, or bits of jelly.

Blackberry Pudding—Add one cup of blackberries to recipe for Cottage Pudding and serve with Blackberry Sauce.

Blueberry Pudding—To recipe for Cottage Pudding add one cup of blueberries.

Brown Betty—**Ingredients**—2 cups soft bread crumbs, $\frac{1}{4}$ teaspoon clove, 4 tablespoons butter, $\frac{1}{4}$ teaspoon nutmeg, 4 apples, 2 tablespoons molasses, $\frac{1}{3}$ cup brown sugar, 2 tablespoons hot water, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt.

Preparation—Mix crumbs with melted butter; pare, core, and slice apples; mix sugar and spices; arrange crumbs and apple in layers in a greased baking dish, sprinkle each layer with sugar; mix molasses, water, and salt, and pour over all. Bake slowly for an hour and a half.

Baked Cranberry Pudding—**Ingredients**—2 cups soft bread crumbs, 1 cup sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup sultana raisins, 1 cup chopped cranberries, $\frac{1}{4}$ cup boiling water.

Preparation—Mix crumbs with melted butter; add cranberries, sugar, and raisins, and put into

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a greased baking dish; add water, and bake in a slow oven one hour. Serve with Soft Sauce.

Baked Indian Pudding—Ingredients—2 cups boiling water, 3 cups hot milk, 1 teaspoon salt, $\frac{1}{4}$ cup molasses, 5 tablespoons fine corn meal, $\frac{1}{2}$ teaspoon ginger.

Preparation—Add salt to boiling water, sift in corn meal very slowly, and boil ten minutes, stirring often; add milk, molasses, and ginger, pour into a greased earthen dish, and bake slowly for three hours. Serve with rich milk, cream, or Ginger Sauce.

Caramel Toast Pudding—Ingredients— $\frac{3}{4}$ cup sugar, 1 tablespoon butter, 2 slices toast, $\frac{1}{4}$ teaspoon salt, 2 cups hot milk, $\frac{1}{2}$ teaspoon nutmeg, 1 egg.

Preparation—Caramelize sugar; cut each slice of toast in quarters, dip in caramel, and arrange in baking dish; add milk to caramel remaining in pan, and stir until dissolved; add butter, salt, nutmeg, and egg slightly beaten; pour over toast, and bake in slow oven about half an hour. Serve with cream, rich milk, or liquid sauce.

Steamed Chocolate Pudding—Ingredients— $\frac{1}{2}$ cup sugar, $\frac{1}{8}$ teaspoon salt, 1 tablespoon melted butter, 1 cup flour, 1 beaten egg, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon cinnamon, 1 square melted chocolate.

Preparation—Mix in order given, put in pudding mold, cover closely, and steam one hour. Serve with cream or Soft Sauce.

Cottage Pudding—Ingredients— $\frac{1}{4}$ cup shortening, $\frac{3}{4}$ cup milk, $\frac{1}{2}$ cup sugar, 2 cups flour,

1 egg, 4 teaspoons baking powder, $\frac{1}{4}$ teaspoon salt.

Preparation—Cream the butter; add the sugar and the well beaten egg, and beat well; add the milk and then the flour, baking powder, and salt, which have been sifted together, beat again, and bake in hot oven in pudding dish about half an hour, or in individual tins about twenty minutes. Serve with hot liquid sauce.

Steamed Fruit Pudding—Ingredients—1 egg well beaten, $\frac{1}{2}$ teaspoon salt, 1 cup molasses, 1 teaspoon cinnamon, $\frac{1}{2}$ cup water, $\frac{1}{4}$ teaspoon clove, 2 tablespoons melted shortening, $\frac{1}{2}$ teaspoon mace, $\frac{3}{4}$ cup raisins, seeded and chopped, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup currants, $\frac{1}{2}$ teaspoon soda.

Preparation—Mix egg, molasses, water, and shortening; add dry ingredients sifted together; add fruit; mix well, pour into greased one-pound baking powder boxes, and steam an hour and three-quarters. Serve with a tart sauce. One cup of dates, stoned and cut in pieces, may be used instead of raisins and currants.

Steamed Fig Pudding—Ingredients— $\frac{1}{2}$ cup shortening, 5 teaspoons baking powder, $\frac{1}{2}$ cup sugar, 1 teaspoon cinnamon, 1 egg well beaten, $\frac{1}{2}$ teaspoon nutmeg, 1 cup milk, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup molasses, 1 pound figs chopped, $2\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup currants, $\frac{1}{2}$ cup flour.

Preparation—Mix shortening and sugar, and beat until creamy; add egg, milk, and molasses, add two and a half cups of flour sifted with baking powder, spices, and salt; beat well; add figs and currants mixed with one-half cup of flour. Pour into a greased mold, and steam

three hours, or pour into greased one-pound baking powder boxes, and steam an hour and three-quarters. Serve with Cranberry Sauce or Currant Jelly Sauce. This pudding keeps well and can be reheated in the top of the double boiler.

Mock Indian Pudding—Ingredients—2 slices bread, $\frac{1}{3}$ cup sugar, 2 cups milk, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ teaspoon salt.

Preparation—Batter two slices bread cut three-quarters of an inch thick, put into buttered baking dish, and pour over the bread the rest of the ingredients mixed together. Bake one and a half hours in a slow oven.

Indian Tapioca Pudding—Ingredients— $\frac{1}{3}$ cup pearl tapioca, $\frac{1}{2}$ cup molasses, 2 cups boiling water, 1 tablespoon butter, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{4}$ teaspoon cinnamon, $\frac{1}{4}$ cup corn meal, 3 cups hot milk.

Preparation—Soak tapioca in cold water for one hour, and drain; add salt to boiling water, sift in corn meal, and boil ten minutes, stirring often; add tapioca and other ingredients, pour into a greased earthen dish, and bake slowly for two hours.

Peach Dumplings—Cover halves of preserved peaches with Shortcake Dough, rolled thin; bake in hot oven, and serve with hot peach sirup and hard sauce.

Mulled Rice—Ingredients— $\frac{1}{2}$ cup rice, $\frac{1}{4}$ teaspoon salt, 2 cups hot milk, 1 egg, 1 tablespoon butter, $\frac{1}{2}$ teaspoon nutmeg, 2 tablespoons sugar, 2 tablespoons grape juice.

Preparation—Wash rice, and cook with milk, butter, sugar, and salt in double boiler until

tender; beat egg, add nutmeg and grape juice, stir into rice, and cook five minutes. Serve with cream or rich milk.

Baked Rice Pudding—Ingredients— $\frac{1}{2}$ cup rice, $\frac{1}{2}$ teaspoon salt, 2 cups milk, $\frac{1}{2}$ nutmeg grated, 2 cups boiling water, 1 cup raisins seeded and chopped, $\frac{1}{4}$ cup sugar.

Preparation—Wash rice, mix with other ingredients, pour into a greased baking dish, and bake slowly for three hours. Stir occasionally during the first hour of baking to prevent rice and fruit from settling. Serve with rich milk or cream.

Baked Rice Custard—Ingredients—1 cup cooked rice, pinch of salt, 2 eggs, $1\frac{1}{2}$ cups milk, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon lemon extract.

Preparation—Mix in order given and bake about twenty minutes in a moderate oven. Serve hot or cold with cream or rich milk.

COLD DESSERTS

Banana Royal—Ingredients—4 bananas, 4 slices of French toast or stale sponge cake, $\frac{1}{4}$ cup currant jelly, $\frac{1}{4}$ cup powdered sugar.

Preparation—Force bananas and jelly through potato ricer or a sieve, add sugar, and heap on French toast or sponge cake. Or line individual glasses with lady fingers and fill with banana mixture.

Banana Whip—Ingredients—4 bananas, 4 tablespoons powdered sugar, 4 tablespoons grape juice or jelly, whites of 2 eggs.

Preparation—Peel and scrape bananas, force through a sieve; add grape juice, sugar and

stiffly beaten whites of eggs; pile lightly in individual glass dishes, garnish with bits of jelly, and serve at once. All materials should be very cold.

Banana and Grape Juice Jelly—Ingredients—
 $\frac{1}{2}$ box gelatine, $\frac{1}{4}$ cup strained lemon juice, $\frac{1}{2}$ cup grape juice, $\frac{3}{4}$ cup sugar, $2\frac{1}{2}$ cups boiling water, 2 large bananas.

Preparation—Soak gelatine in grape juice five minutes; dissolve in boiling water, add lemon juice and sugar. When jelly begins to stiffen, beat with egg beater, and add the bananas pressed through a sieve.

Blackberry Mold—Ingredients—1 quart blackberries, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup sugar, 2 cups water, $\frac{3}{4}$ cup farina.

Preparation—Heat berries, sugar, salt, and water, and when boiling add farina slowly. Cook over hot water half an hour, turn into a mold, and serve cold with cream. Blue berries, either fresh or canned, may be used in place of blackberries.

Soft Custard—Ingredients—2 cups milk, few grains salt, yolks of 2 eggs, 1 teaspoon cornstarch, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon vanilla.

Preparation—Scald the milk; mix sugar, salt, and cornstarch, add to beaten egg yolks, and stir into the hot milk; cook over hot water ten minutes, stirring constantly until thickened; beat with egg beater; strain, cool, and add vanilla. To vary the flavor, the sugar may be caramelized, or other extracts may be used. Serve in glasses with a meringue made of the whites of eggs beaten stiff and sweetened with

two tablespoons of sugar. Garnish with dots of red jelly.

Charlotte Russe Filling—Ingredients— $1\frac{1}{2}$ cups thin cream, $\frac{1}{4}$ cup hot milk, $1\frac{1}{2}$ teaspoons gelatine, 3 tablespoons powdered sugar, 2 tablespoons cold milk, $\frac{1}{2}$ teaspoon vanilla.

Preparation—Whip the cream with a whip churn; skim off the froth as it rises and place in a fine sieve to drain; soak gelatine in cold milk, dissolve in hot milk, add sugar and flavoring. Stir occasionally until mixture begins to stiffen; then fold in the whip from the cream.

Chocolate Blancmange—Ingredients—2 cups hot milk, $\frac{1}{4}$ teaspoon cinnamon, 4 tablespoons cornstarch, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ squares chocolate melted, whites 2 eggs.

Preparation—Scald milk; mix cornstarch, salt, cinnamon, and sugar; add slowly to milk, and cook over hot water until thickened, stirring constantly; add chocolate and cook for fifteen minutes, stirring occasionally; fold in the stiffly beaten whites of eggs, and turn into individual molds to chill.

Cocoanut and Orange Jelly—Ingredients— $\frac{1}{2}$ box gelatine, $\frac{1}{4}$ cup orange marmalade, $\frac{1}{2}$ cup cold water, $\frac{1}{3}$ cup sugar, 1 cup hot milk, 1 can cocoanut, cold milk.

Preparation—Soak gelatine in cold water for five minutes; dissolve in hot milk; add marmalade and sugar; drain one can of cocoanut, and add to cocoanut milk enough cold milk to make one and a half cups; mix with jelly, add cocoanut, and pour into a mold to chill.

Coffee Caramel Custards—Ingredients— $\frac{1}{2}$

cup sugar, 1 cup strong coffee, 1 cup milk, 2 eggs, few grains salt.

Preparation—Put sugar in smooth saucepan, and stir over fire until a light colored caramel is formed. (Avoid burning.) Heat milk and coffee, add to caramel, and keep over hot water until caramel is dissolved; add eggs slightly beaten and salt; strain into cups, and bake in slow oven until firm.

Coffee Junket—*Ingredients*—2 cups lukewarm milk, few grains salt, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ junket tablet, 1 teaspoon instantaneous coffee, 1 teaspoon cold water.

Preparation—Mix milk, sugar, coffee, and salt; stir until sugar is dissolved; dissolve junket tablet in cold water, add to milk, and pour into glasses. If milk is overheated junket will not be firm.

Coffee and Rice Jelly—*Ingredients*— $\frac{1}{2}$ box gelatine, 1 cup milk, $\frac{1}{2}$ cup cold coffee, $\frac{3}{4}$ cup sugar, 2 cups hot strong coffee, 1 cup cooked rice.

Preparation—Soak gelatine in cold coffee five minutes; add hot coffee and stir until dissolved; add milk and sugar; chill, and, when beginning to stiffen, beat with egg beater, add rice, and turn into a mold.

Cranberry Whip—Follow recipe for Prune Whip, using one cup of strained cranberry sauce instead of prunes.

Fruit Cream—*Ingredients*—2 bananas, 1 tablespoon granulated gelatine, 1 orange, $\frac{1}{2}$ lemon, $\frac{1}{4}$ cup boiling water, $\frac{1}{3}$ cup powdered sugar, 1 cup cream whipped.

Preparation—Press bananas through a sieve;

add juice and pulp of orange, juice of lemon, sugar, and gelatine which has been dissolved in hot water. Stir over ice water until mixture begins to stiffen, then fold in the cream. Put in mold and chill.

Spiced Fruit Jelly—Ingredients—6 apples, 1 tablespoon gelatine, $\frac{1}{2}$ cup cranberries, $\frac{3}{4}$ cup cold water, $\frac{3}{4}$ cup boiling water, $\frac{1}{2}$ teaspoon cinnamon, 1 cup sugar, $\frac{1}{4}$ teaspoon clove.

Preparation—Core and slice apples, and cook with cranberries and boiling water fifteen minutes; press through a sieve, add sugar, gelatine dissolved in cold water and spice. Stir until sugar is dissolved, pour into a mold, and put in a cool place until firm.

Fruit Whip (Uncooked)—Ingredients—4 tart apples grated, 8 dates stoned and chopped, 4 figs chopped, 2 tablespoons fruit jelly, whites of 2 eggs.

Preparation—Mix fruit; mash jelly with a fork; add to fruit, and fold in the stiffly beaten whites of eggs. Serve in glasses, and garnish with bits of jelly.

Pineapple Pudding—Follow recipe for Chocolate Blanmange, omitting chocolate and cinnamon, and adding one-half can of grated pineapple.

Prune Whip—Press cooked and stoned prunes through a sieve; to one cup of prune pulp add two tablespoons of sugar; beat the whites of two eggs very stiff; add prune mixture gradually, and beat well with a strong egg beater; when light turn into a small greased baking dish or into four individual dishes, and bake in a slow oven about twenty minutes, or until

firm. Serve plain or with a custard sauce made from the yolks of the eggs.

Jellied Prunes and Cranberries—Ingredients—1 cup prunes, 1 cup sugar, boiling water, $\frac{1}{2}$ box gelatine, 1 cup cranberries chopped, $\frac{1}{2}$ cup cold water.

Preparation—Wash prunes, and soak over night in water to cover; cook until soft in same water; drain, measure juice, and add enough boiling water to make three cups; put cranberries in a colander and rinse off the seeds with running water; drain, and add to water, add sugar, and cook ten minutes; add the gelatine soaked in cold water; stone the prunes, cut in quarters, and add to cranberries; turn into a mold, and chill.

Prune and Wheat Mold—Ingredients—1 cup prunes, $\frac{1}{4}$ teaspoon salt, boiling water, $\frac{1}{2}$ cup Cream of Wheat.

Preparation—Wash prunes, soak over night; cook in same water until tender, and remove the stones; measure prunes and juice, and add boiling water to make one quart; add salt; slowly sift in wheat, and cook over hot water for half an hour, stirring often at first; turn into a mold to cool.

Rice Mold—Ingredients—1 cup rice, juice of 1 orange, 2 quarts boiling water, grated rind of $\frac{1}{2}$ orange, 1 tablespoon salt, $\frac{3}{4}$ cup powdered sugar, 2 tablespoons grape juice.

Preparation—Cook rice in boiling salted water until tender; drain; mix with orange, sugar, and grape juice; press into a mold, and chill; turn out of mold, and serve with cream.

Sea Moss Blanemange—Ingredients— $\frac{1}{4}$ cup

sea moss, $\frac{1}{4}$ cup sugar, 1 quart milk, $\frac{1}{4}$ teaspoon salt, 1 teaspoon vanilla.

Preparation—Soak moss in lukewarm water for ten minutes; lift carefully from the water so as not to disturb any sand which has settled; rinse moss, drain well, add to hot milk, and cook in double boiler for half an hour. Strain through a fine sieve, add sugar, salt, and vanilla, and turn into a mold until firm. Serve with crushed berries, sliced bananas, or stewed fruit.

FROZEN DESSERTS

To Freeze Ices—Use one measure of freezing salt to three measures of finely cracked ice for ice cream, sherbet, and all mixtures which are to be churned. Freeze slowly, remove. To freeze mousse, bombe, and all unchurned mixtures, pack in equal parts of salt and ice, and let stand three hours.

Frozen Custard—Ingredients—1 quart milk, 2 teaspoons cornstarch, 2 eggs, 1 tablespoon vanilla, 1 cup sugar, few grains salt.

Preparation—Scald milk; beat eggs slightly, add sugar mixed with cornstarch, and stir into milk; cook over hot water for twelve minutes, stirring constantly at first. Cool, add vanilla and salt, and freeze. Part cream may be used to advantage, or one can of evaporated milk with enough fresh milk added to make one quart.

Cocoa Ice Cream—Ingredients—1 pint milk, few grains salt, 2 inches stick cinnamon, 1 teaspoon cornstarch, 1 cup sugar, 1 egg beaten,

$\frac{1}{2}$ cup cocoa, 1 pint cream, 1 teaspoon vanilla, egg, and cook with milk until slightly thickened; cool, remove cinnamon, add cream and vanilla, and freeze.

Chocolate Ice Cream—Follow recipe for Vanilla Ice Cream, adding two and a half squares of chocolate to the custard before cooking.

Coffee Ice Cream—Ingredients—1 can evaporated milk, 2 teaspoons instantaneous coffee, 1 cup boiling water, $\frac{1}{2}$ cup sugar.

Preparation—Add boiling water to milk, and cool; add sugar and flavoring, and freeze. Serve in glasses and garnish with whipped cream.

Mint Ice Cream—Preparation—Put half of cream in double boiler with candy, and heat until candy is dissolved. Cool, add the remainder of cream whipped, and the white of egg beaten stiff; freeze; and serve in glasses garnished with small green mint candies.

Orange Velvet Cream—Ingredients—1 cup sugar, 1 cup orange juice, 1 cup water, juice of 1 lemon, whites of 2 eggs, 1 pint cream whipped.

Preparation—Boil sugar and water until it threads; cool slightly and add gradually to the stiffly beaten whites of eggs, beating steadily for three minutes; add fruit juice, and when cool fold in cream. Freeze, and serve in glasses garnished with candied orange peel and a few mint leaves.

Philadelphia Ice Cream—Ingredients—1 quart thin cream, few grains salt, $\frac{3}{4}$ cup sugar, 1 tablespoon flavoring.

Preparation—Mix and freeze.

Prune Ice Cream—Ingredients— $1\frac{1}{2}$ cups hot

milk, $\frac{1}{2}$ cup brown sugar, 2 eggs slightly beaten, 1 cup cream, 2 cups cooked prunes.

Preparation—Cook milk, eggs, and sugar over hot water until thickened, stirring constantly, when cool add cream, prunes stoned and pressed through a sieve, and freeze. Undiluted, unsweetened, evaporated milk may be used in place of cream.

Strawberry Ice Cream—Ingredients—1 quart strawberries, $1\frac{1}{2}$ cups sugar, 1 quart thin cream.

Preparation—Mash strawberries, add sugar, let stand an hour, and press through a sieve; add cream, and freeze.

Vanilla Ice Cream—Ingredients—1 pint milk, few grains salt, 1 cup sugar, 1 pint cream, 2 eggs, 1 tablespoon vanilla.

Preparation—Scald milk, add sugar, salt, and eggs slightly beaten; cook over hot water until mixture coats spoon; cool; add cream and vanilla, and freeze.

Canton Ginger Sherbet—Ingredients— $\frac{1}{2}$ cup Canton ginger, juice of 1 orange, 1 cup sugar, juice of 1 orange, 1 cup sugar, juice of $\frac{1}{2}$ lemon, $3\frac{1}{2}$ cups boiling water, white of 1 egg.

Preparation—Put ginger through the food chopper, using finest cutter, add sugar and water, and boil fifteen minutes; add fruit juice; cool, and freeze. When nearly frozen, add the stiffly beaten white of egg.

Cider Frappé—Ingredients—1 quart sweet cider, juice of 3 oranges, 1 cup sugar, juice of 1 lemon.

Preparation—Mix cider, sugar, and strained

fruit juice; freeze to a mush, and serve in frappé glasses with the roast.

Cranberry and Raisin Sherbet—Ingredients—3 cups cranberries, $1\frac{1}{2}$ cups sugar, 1 cup seeded raisins, white of 1 egg, $1\frac{1}{2}$ cups water.

Preparation—Cook cranberries, raisins, and water ten minutes; press through a sieve, add sugar, and freeze; when nearly frozen add the stiffly beaten white of egg, and continue freezing until stiff and smooth.

Fruit Sherbet—Ingrédients—1 cup sugar, juice of 1 orange, 1 cup water, juice of 1 lemon, 1 teaspoon gelatine, $\frac{3}{4}$ cup grated pineapple, 2 tablespoons cold water, 1 banana peeled and mashed.

Preparation—Boil sugar and water five minutes, add gelatine soaked in cold water, and stir until dissolved; add fruit; cool, and freeze.

Grape Rombe—Line a mold with Grape Sherbet, fill with Charlotte Russe Filling to within one inch of top, cover with sherbet, and pack in salt and ice for three hours.

Grape Sherbet—Ingredients—1 cup sugar, 2 tablespoons water, 1 cup water, 1 cup grape juice, 1 teaspoon gelatine, juice of 1 lemon.

Preparation—Boil sugar and water five minutes; soak gelatine in cold water five minutes and add to syrup; add fruit juice, cool, and freeze. Serve in glasses with or without whipped cream garnish.

Jelly Sherbet—Ingredients—1 teaspoon gelatine, 2 glasses jelly, $\frac{1}{2}$ cup cold water, $1\frac{1}{2}$ cups boiling water, white of 1 egg.

Preparation—Put gelatine and cold water in the top of double boiler; let stand five minutes;

add jelly and boiling water, and stir until jelly is dissolved; when cool, freeze; when nearly frozen add the stiffly beaten white of egg. This is economical if home made jelly can be used.

Pineapple Sherbet—Ingredients— $\frac{2}{3}$ cup sugar, $\frac{1}{2}$ can grated pineapple, 2 cups boiling water, juice of 1 lemon, white of 1 egg.

Preparation—Boil sugar and water for fifteen minutes, add pineapple, and lemon juice; when cool, freeze; when nearly frozen add the stiffly beaten white of egg, and finish freezing.

Somerset Sherbet—Ingredients—1 banana, 1 orange, $\frac{1}{2}$ can apricots, or $1\frac{1}{2}$ cups stewed dried apricots, 1 cup sugar, 1 teaspoon gelatine, $\frac{1}{4}$ cup cold water, 1 lemon, 1 cup boiling water.

Preparation—Press banana and apricots, with their juice, through a sieve; add juice of lemon and orange, and sugar; soak gelatine in cold water, dissolve in boiling water, add to fruit, cool, and freeze.

Strawberry Sherbet—Ingredients—2 cups water, 1 box strawberries, 1 cup sugar, white of 1 egg.

Preparation—Boil sugar and water five minutes; mash berries, add to sirup, cool, and freeze; when nearly frozen add the stiffly beaten white of egg. If preferred, strain before freezing.

Frozen Watermelon—Scoop out the inside of a watermelon with a large spoon; put in the freezer without the dasher, sprinkle with powdered sugar and lemon juice, and pack in equal parts of salt and ice for three hours.

SAUCES FOR DESSERTS

Caramel Sauce—Melt one cup of sugar in a smooth, clean saucepan, add three-fourths cup of boiling water, and simmer fifteen minutes. Take care that sugar does not burn. Strong coffee may be used instead of water, and, if desired, one-half cup of chopped nut meats may be added.

Chocolate Sauce (Hot)—Ingredients— $\frac{3}{4}$ cup sugar, 1 square chocolate, $\frac{1}{3}$ cup boiling water, 2 teaspoons boiling water, $\frac{1}{8}$ teaspoon salt, 1 teaspoon butter, $\frac{1}{2}$ teaspoon vanilla.

Preparation—Cook sugar, one-third cup water, salt, and chocolate until sirup threads; remove from fire, add two teaspoons water, butter, and vanilla.

Cranberry Sauce—Ingredients— $\frac{1}{4}$ cup butter, 2 tablespoons boiling water, 1 cup powdered sugar; $\frac{1}{2}$ cup strained cranberry sauce.

Preparation—Cream butter, add sugar and water gradually and alternately; beat well, and add cranberry sauce. The stiffly beaten white of one egg may be added. Serve with cottage or steamed puddings.

Chocolate Marshmallow Sauce—Ingredients—1 square chocolate, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ tablespoon butter, 1 cup boiling water, 1 tablespoon flour, 8 marshmallows cut in pieces, few grains salt, $\frac{1}{2}$ teaspoon vanilla.

Preparation—Melt chocolate; add butter, flour, salt, sugar, and mix well; add water and boil two minutes; add marshmallows and beat well; add vanilla and serve hot. One table-

spoon of shredded almonds may be added; or the marshmallows may be omitted and two tablespoons each of chopped nuts and raisins added.

Cinnamon Sauce—Use recipe for Lemon Sauce; but omit the lemon flavoring and add one teaspoon cinnamon and one tablespoon of molasses.

Coffee Sauce (Evaporated Milk)—Ingredients—1 cup evaporated milk, 1 teaspoon soluble coffee, or 2 tablespoons clear black coffee, $\frac{1}{4}$ cup sugar.

Place milk on ice for a few hours; beat with a rotary egg beater until stiff, add sugar and flavoring.

Custard Sauce—Make the same as Soft Custard.

Currant Jelly Sauce (Pudding)—Ingredients—1 tablespoon cornstarch, 2 tablespoons currant jelly, $\frac{1}{4}$ cup sugar, 1 teaspoon butter, 1 cup boiling water, juice of $\frac{1}{2}$ lemon.

Preparation—Mix cornstarch and sugar in a saucepan, add water gradually, when thickened add jelly, simmer ten minutes; add butter and lemon juice just before serving.

Date Sauce—To Lemon Sauce add eight dates, which have been washed, stoned, and cut in small pieces. Serve with Cottage Pudding.

Fruit Sauce—Heat one cup of syrup of preserved or canned fruit, thicken with one teaspoon of cornstarch moistened with one tablespoon of cold water, and cook ten minutes; add a few grains of salt, a teaspoon of butter, a few drops of red coloring, and serve hot.

Ginger Sauce—Ingredients— $\frac{1}{2}$ cup sugar, 2

tablespoons water, $\frac{1}{4}$ cup molasses, 2 tablespoons vinegar, 1 teaspoon butter, $\frac{1}{2}$ tablespoon ginger.

Preparation—Mix in order given, boil for five minutes, and serve hot with Indian Pudding or Steamed Fruit Pudding.

Hard Sauce—Ingredients— $\frac{1}{4}$ cup butter, 1 teaspoon milk, 1 cup powdered sugar, 1 teaspoon vanilla, or $\frac{1}{4}$ teaspoon nutmeg.

Preparation—Cream butter, add sugar and milk gradually, and beat until very light; add flavoring and chill before serving.

Lemon Sauce—Ingredients— $\frac{3}{4}$ cup sugar, $1\frac{1}{2}$ cups hot water, 2 teaspoons cornstarch, 1 teaspoon butter, $\frac{1}{8}$ teaspoon salt, juice and rind of $\frac{1}{2}$ lemon, or $\frac{1}{2}$ teaspoon lemon extract.

Preparation—Mix sugar, cornstarch, and salt; add hot water, stir constantly until boiling point is reached, and simmer ten minutes; add butter and flavoring. One teaspoon of vanilla or one-half nutmeg grated may be used instead of lemon.

Marshmallow Sauce—Ingredients—1 cup sugar, 1 cup marshmallows, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ teaspoon vanilla.

Preparation—Boil sugar and water five minutes, add marshmallows, beat until they are melted, and add vanilla. Beat well before serving. Serve hot or cold.

Mocha Sauce—Ingredients— $\frac{1}{4}$ cup butter or Crisco, 1 teaspoon powdered soluble coffee, 1 cup powdered sugar, 2 tablespoons milk, 1 tablespoon cocoa.

Preparation—Cream shortening, add sugar and milk gradually, and beat until light; add coffee and cocoa, and blend well.

Orange Marmalade Sauce—Ingredients— $\frac{1}{2}$ cup orange marmalade, $\frac{1}{2}$ tablespoon butter, $\frac{1}{2}$ cup boiling water.

Preparation—Mix and serve hot with Cottage Pudding, steamed puddings, or griddle cakes.

Soft Sauce—To Hard Sauce add two tablespoons of hot milk, a few drops at a time; beat well and do not chill.

Strawberry Sauce—Ingredients—2 tablespoons butter, 2 tablespoons boiling water, $\frac{3}{4}$ cup powdered raspberries may be used instead of strawberries.

Preparation—Cream butter, add half of sugar gradually; add remaining half of sugar alternately with the water; beat well, and add strawberries, blackberries or sugar, 1 cup crushed strawberries.

PASTRIES

Plain Paste—Ingredients— $1\frac{1}{2}$ cups of flour, $\frac{1}{4}$ cup shortening, $\frac{1}{4}$ teaspoon salt, $\frac{1}{3}$ cup ice water, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{4}$ cup butter.

Preparation—Sift flour, salt, and baking powder; rub in shortening with finger tips until mixture is like fine meal; add water gradually until a soft but not sticky dough is formed, mixing with a knife; when dough is mixed, the side of the bowl should be clean, neither sticky nor dry with flour. Slightly more or less water may be needed. Roll paste on a lightly floured board into an even rectangular shape; divide butter into three parts; cover two-thirds of the paste, with dots of butter, using one part; fold first the unbuttered third, then the remaining

third, so that there will be three layers of paste with butter between; roll out again, dot with butter as before, and fold; repeat for third time. Put paste on ice until thoroughly chilled. Any good shortening may be used in place of butter, but the butter flavor will be lacking. This is enough for one pie with two crusts; double the amount of paste can be made with the same amount of labor. It keeps well if wrapped in cheesecloth and put in a cool place.

Rich Paste—Ingredients—3 cups flour, $1\frac{1}{4}$ cups shortening, 1 teaspoon sugar 1 tablespoon lemon juice, $\frac{1}{2}$ teaspoon salt, ice water.

Preparation—Sift flour, sugar and salt; add shortening, and rub in with finger tips or chop with a knife in each hand until mixture is like fine meal; add lemon juice and enough water to form a stiff paste (about two-thirds of a cup); roll out into a thin sheet and fold in four layers; roll out and fold three times. Chill before using. This rule makes two pies. It is less expensive than puff paste, and yet is a very good substitute for it.

Patty Shells—Roll paste one-eighth of an inch thick, cover inverted tin patty pans or individual pie dishes, trim paste evenly, and press down the edge firmly; prick with a fork, place on a baking sheet, and bake in a hot oven about twelve minutes. Remove pans, and fill with any cooked fruit mixture, berries, or creamed meats or vegetables.

Pie Shell—Roll paste one-quarter inch thick, cover an inverted pie plate, trim, and press the edges firmly; prick with a fork, place on a baking sheet, and bake in a hot oven about

fifteen minutes. Fill with cooked pie mixtures and cover with a meringue, or garnish with bits of pastry which have been cut in fancy shapes and baked.

Tart Shells—Roll Rich Paste one-third of an inch thick, cut into small rounds, moisten the edges of half of them with cold water, cut out the centers of the other half with a small cutter, place upon whole rounds, and press firmly together; chill, and bake in a hot oven about twenty minutes. Fill with jelly, jam, or fruit paste. When shells are to be filled with creamed meats, etc., cut with a larger cutter.

Mock Mince Meat (Uncooked)—Ingredients—
1½ cups chopped apples, ¼ cup beef fat melted,
¾ cup raisins seeded and chopped, ½ teaspoon salt,
½ teaspoon cinnamon, ¼ cup cranberries
chopped, ½ teaspoon mace, ¼ teaspoon clove,
¼ cup currants, ¾ cup brown sugar, 1 table-
spoon citron shredded, ¼ cup vinegar, ½ cup coffee.

Preparation—Mix in order given and let stand a few hours before using. (Fills one large pie.)

Mince Meat—Ingredients—4 cups cooked beef chopped, 1 pound citron shredded, 2 cups chopped suet, 2 tablespoons salt, 8 cups chopped apples, 1 tablespoon cinnamon, 1 cup brown sugar, 1 tablespoon mace, 2 cups molasses, 1 teaspoon clove, 1 glass tart jelly, 1 teaspoon allspice, 1½ pounds seeded raisins, ½ teaspoon pepper, 1 pound washed currants, 1 quart boiled cider.

Preparation—Mix, and cook slowly about two hours, stirring frequently. One cup of chopped

cranberries may be substituted for the jelly. Store in jars or in a stone crock. If mince meat grows dry by standing, moisten with a little coffee.

Green Tomato Mince Meat—Ingredients— $1\frac{1}{2}$ cups green tomatoes chopped, $\frac{1}{4}$ cup water, $\frac{3}{4}$ teaspoon cinnamon, $1\frac{1}{2}$ cups apples chopped, $\frac{1}{2}$ teaspoon mace, $\frac{3}{4}$ cup raisins seeded and chopped, $\frac{1}{4}$ teaspoon clove, $\frac{3}{4}$ teaspoon salt, 1 cup brown sugar, $\frac{1}{2}$ cup jelly, fruit syrup, or grape juice, $\frac{1}{4}$ cup beef fat melted, 2 tablespoons vinegar.

Preparation—Mix and cook slowly for one hour. (Fills two pies.)

Meringue for Tarts and Pies—Ingredients—Whites of 2 eggs; $\frac{1}{4}$ cup granulated sugar.

Preparation—Beat the whites of eggs very stiff, add sugar gradually, spread over tarts or pies, mounding in the center; put in a slow oven, and bake about ten minutes for tarts and fifteen minutes for pies. If baked slowly, meringue will not settle.

One-egg Meringue—Ingredients—White of 1 egg, 1 teaspoon baking powder, $\frac{1}{2}$ cup granulated sugar, $\frac{1}{4}$ teaspoon extract.

Preparation—Beat the egg until stiff, add gradually sugar mixed with baking powder, flavor, spread on tarts or pies, and bake in a moderate oven ten minutes.

Prune and Apple Tart Filling—Use recipe for Prune and Apple Shortcake, fill cooked paste shells, and garnish with bits of cooked paste.

Rhubarb Meringue Patties—Ingredients—2 cups rhubarb, 1 egg yolk beaten, $\frac{1}{4}$ cup water,

3 tablespoons sifted crumbs, 1 cup sugar, 1 teaspoon butter.

Preparation—Cut rhubarb in half-inch pieces and cook with water ten minutes; add sugar, egg yolk, crumbs, and butter, and cook five minutes; when cool, fill Patty Shells, cover with One-egg Meringue, and bake ten minutes in a moderate oven.

Squash Patties (Without Eggs)—Ingredients—2 cups cooked and sifted squash, $\frac{3}{5}$ teaspoon salt, $\frac{1}{2}$ cup sugar, 1 tablespoon dried and sifted crumbs, $\frac{1}{2}$ teaspoon lemon extract.

Preparation—Mix in order given. Line patty pans with paste, fill with squash, and bake in a hot oven about twenty-five minutes.

Cheese Straws—Ingredients— $\frac{1}{2}$ cup flour, $\frac{1}{8}$ teaspoon mustard, 1 tablespoon shortening, $\frac{1}{4}$ teaspoon paprika, $\frac{1}{4}$ cup grated cheese, $\frac{1}{4}$ teaspoon baking powder, $\frac{1}{8}$ teaspoon salt, ice water.

Preparation—Rub shortening into flour with finger tips; add cheese, seasonings, and baking powder, and mix to a stiff dough with ice water. Roll out, fold in four layers, roll out again and fold as before; put on ice to chill; roll out one-third inch thick, and cut into four-inch straws. Bake in a hot oven about twelve minutes.

Cheese Straws (Left-over Paste)—Roll trimmings of pastry into a thin sheet, sprinkle with grated cheese and paprika; fold in four layers; repeat; chill, cut into straws, and bake in a hot oven about twelve minutes.

Cheese Wafers—Prepare paste as for Cheese Straws, roll out very thin, cut with a two-inch

cutter, and bake in a hot oven about six minutes.

Cinnamon Hearts—Roll rich paste very thin in an even rectangular shape; sprinkle with powdered sugar mixed with a little cinnamon. The paste should be about 12 inches long. Fold each end toward the center 2 inches; fold each end again toward the center; fold double, and chill. Cut in one-third inch slices, place flat side down on a baking sheet two inches apart, and bake in a hot oven about eight minutes.

FRUITS, COOKED AND UNCOOKED

To Cook Dried Fruit—Wash thoroughly in two or three cold waters; put in granite kettle, cover with water, and soak 24 hours; cook very slowly two or three hours until tender; add sugar, and simmer half an hour.

Baked Apples with Dates—Wipe and core apples, and place in baking dish (not tin); in each cavity put a stoned date, a tablespoon of sugar, and two tablespoons of boiling water; bake in a moderate oven about half an hour, basting often. Apple jelly may be used in place of dates, or sugar may be mixed with a little cinnamon or nutmeg.

Grape and Apple Jelly—Ingredients— $\frac{1}{2}$ peck grapes, 3 tart apples, sugar.

Preparation—Pick over, stew, and mash grapes, put in kettle with apples, which have been coarsely chopped, but not pared or cored; heat to boiling point, mash and boil thirty minutes; strain through a jelly bag; measure juice, return to kettle and boil five minutes;

add an equal amount of heated sugar, and boil three minutes. Skim well and pour into glasses.

Spiced Apple Jelly—Wash apples, cut in quarters, cover with equal parts of water and vinegar, and cook half an hour; drain; and to each quart of juice add one-third cup of mixed spices (tied in a bag), and boil twenty minutes. Remove spices. Add heated sugar, allowing one quart for each quart of juice. Boil ten minutes, and pour into glasses. When cold and firm cover with melted paraffin.

Grape Juice and Apple Sauce—Ingredients—1 cup grape juice, 4 apples, $\frac{1}{2}$ cup sugar, 4 slices sponge cake or toast.

Preparation—Boil grape juice and sugar for five minutes; pare, core, and slice apples, and cook in grape juice until tender; cool, and serve on toast or cake. Two cups of grapes cooked with one-half cup of water and pressed through a sieve may be used in place of juice.

Dark Red Apple Sauce—Ingredients—8 tart apples, $\frac{1}{2}$ teaspoon nutmeg, 1 cup sugar, $\frac{1}{2}$ cup hot water.

Preparation—Pare and core apples, and cut into eighths; put into an earthen dish; add sugar, nutmeg and hot water; cover closely, and bake in a slow oven three hours.

Baked Bananas—Peel, scrape, and slice six bananas; put into a greased baking dish in layers, and sprinkle each layer with brown sugar; dot a tablespoon of butter over the top, and sprinkle with the juice of half a lemon. Bake in a moderate oven half an hour.

Bananas with Figs and Nuts—Ingredients—4

bananas, 2 tablespoons powdered sugar, 4 figs, $\frac{1}{4}$ cup chopped nut meats.

Preparation—Peel, scrape, and slice bananas; wash, dry, and chop figs; spread over bananas; sprinkle with sugar and nut meats, and serve with cream. Grape nuts may be used in place of nut meats.

Mock Bar-le-due Currants—Ingredients— $\frac{1}{2}$ cup large, hard cranberries, 1 cup sugar, $\frac{1}{2}$ cup boiling water.

Preparation—Cut cranberries in quarters, place in colander, and wash under running water to remove seeds; heat sugar and water slowly to the boiling point, and boil seven minutes; add cranberries, and boil seven minutes. Seal in small glasses.

Red Currant Conserve—Ingredients—2 pounds red currants, 1 cup raisins, 2 oranges, $1\frac{1}{2}$ pounds sugar.

Preparation—Wash currants; grate rind of oranges and remove pulp; seed raisins and cut in halves; put in preserving kettle with sugar, heat gradually to boiling point, and simmer until as thick as marmalade.

Cranberry Conserve—Ingredients—1 quart cranberries, 1 cup raisins seeded and chopped, 1 cup water, $2\frac{1}{4}$ cups sugar, grated rind 1 orange, $\frac{1}{2}$ cup nut meats chopped, pulp and juice of 2 oranges.

Preparation—Wash cranberries and chop rather coarsely; put in colander and rinse with running water to remove seeds; add water, oranges, and raisins; cook fifteen minutes; add sugar and boil two minutes; add nut meats and pour into glasses.

Spiced Cranberries—Ingredients—1 quart cranberries, $\frac{1}{4}$ cup water, 2 cups brown sugar, 2 teaspoons cinnamon, $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ teaspoon clove, $\frac{1}{4}$ teaspoon allspice.

Preparation—Mix in order given, heat slowly to the boiling point, and simmer half an hour. Serve with cold meats.

Preserved Cranberries—Ingredients— $\frac{1}{2}$ cup water, 1 cup sugar, 1 cup cranberries.

Preparation—Heat water and sugar to the boiling point, and cook five minutes; add berries, and simmer for fifteen minutes, skimming when necessary. The berries should be unbroken. (Useful for garnishing.)

Cranberry Sauce—Ingredients—1 pint cranberries, $\frac{1}{2}$ cup water, 1 cup sugar.

Preparation—Pick over and wash berries, add the water, and cook until very soft. Mash with a wooden spoon, add the sugar, and cook until sugar is dissolved. For thick cranberry jelly, press through a sieve and pour into glasses.

Fig Paste (Laxative)—Ingredients—1 pound prunes, $\frac{1}{2}$ pound figs, 1 ounce senna leaves, cold water.

Preparation—Soak prunes over night in cold water to cover, add the senna leaves tied in cheesecloth, and cook slowly until prunes are tender. Stone the prunes, and chop fine; add figs chopped fine, put in top of double boiler, remove senna, add prune juice, and cook until thick.

Candied Grape Fruit Peel—Cut grape fruit peel into thin strips, and soak twenty-four hours in salted water, allowing one teaspoon of

salt to each quart of water; drain, cover with cold water, and boil about one hour or until tender, changing the water once; drain, weigh peel, and add an equal weight of sugar; heat slowly, and cook until sugar is almost absorbed. If put in air-tight jars it will keep indefinitely. Orange or lemon peel may be used in the same way.

Baked Pears—Ingredients—8 hard pears, $\frac{1}{2}$ cup boiling water, $\frac{3}{4}$ cup sugar, 4 cloves.

Preparation—Wipe pears, remove stems, and put in an earthen dish; add sugar, water, and cloves; cover, and bake in a slow oven for four hours, basting occasionally. Serve cold.

Pear and Ginger Marmalade—Ingredients—8 pounds hard pears, juice of 4 lemons, grated rind 4 lemons, $\frac{1}{4}$ pound preserved ginger, 6 pounds sugar.

Preparation—Quarter and core pears, and put through food chopper; add lemon rind, juice, and ginger (chopped); mix fruit with sugar, heat gradually to boiling point, and cook slowly about two hours, or until thick.

Rhubarb and Fig Marmalade—Ingredients—3 pounds rhubarb, 1 lemon, 1 pound figs, 1 teaspoon ginger, 3 pounds sugar, $\frac{1}{4}$ teaspoon clove, $\frac{1}{4}$ teaspoon salt.

Preparation—Cut rhubarb, unpeeled, into inch pieces; wash figs and put through food chopper; put in preserving kettle with half of sugar and let stand over night; in the morning boil until clear, then add remaining sugar, juice and grated rind of lemon, and seasonings. Cook slowly until thickened.

Quince Honey—Ingredients—6 quinces, 3½ pounds sugar, 1 quart water.

Preparation—Pare, quarter, and core quinces; to the cores and parings add one pint of water, simmer half an hour, and press through a sieve. Chop quinces, using the finest cutter, add a pint of water, and simmer while cores are cooking; add pulp and juice from cores and boil ten minutes; add sugar and boil about five minutes, or until it jellies.

Spiced Prunes—Ingredients—2 cups cooked prunes, 2 tablespoons sugar, ¼ cup chopped cranberries, juice of 1 orange, ½ cup prune juice, few gratings orange rind, ½ teaspoon cinnamon, ¼ teaspoon paprika.

Preparation—Stone prunes, cut in small pieces, add other ingredients, and simmer twenty minutes. Serve with cold meats.

Baked Rhubarb and Bananas—Ingredients—2 cups rhubarb, ¾ cup sugar, 3 bananas, 1 tablespoon butter.

Preparation—Wash rhubarb and cut, unpeeled, into one-inch pieces; peel and slice bananas, and arrange in a baking dish in alternate layers with the rhubarb; add sugar and butter, cover, and bake in a slow oven two hours. Serve hot or cold.

Three-in-one Marmalade—Cut in halves one grape fruit, one orange, and one lemon; remove pulp with a teaspoon, saving juice and discarding seeds; remove the membrane from peels, and put peel through the food chopper, using medium cutter; mix peel, pulp, and juice; measure, and to each cup add three cups of cold water; let stand over night; heat slowly to the

boiling point, and cook one hour, or until peel is tender; measure, add an equal amount of sugar; boil about forty minutes, or until a little will "jell" when tried on a cold plate.

Red Tomato Jam—Ingredients—3 pounds ripe tomatoes, 2 lemons, 3 pounds sugar, 1 teaspoon ginger, $\frac{1}{4}$ teaspoon salt.

Preparation—Scald and peel tomatoes; cut in halves crosswise and discard seeds; put in preserving kettle with sugar, lemon juice and ginger; cook slowly about two hours, stirring often with a wooden spoon. Skim when necessary. This may be kept in a stone crock or sealed in glasses.

Sweet Pickled Watermelon Rind—Ingredients—Rind of $\frac{1}{2}$ watermelon, $1\frac{1}{2}$ tablespoons cinnamon, 3 pounds brown sugar, 1 tablespoon cloves, 1 quart vinegar, 1 tablespoon allspice.

Preparation—Pare melon rind, cut in inch squares, wash, and drain; put sugar and vinegar in a preserving kettle, add spices tied in a bag, and boil one hour; add melon rind, and cook about one hour, or until tender; put melon rind into a stone crock, boil syrup hard for fifteen minutes, and pour over melon.

CAKES AND COOKIES

Petit Duc—Ingredients—Whites of 5 eggs, 5 oz. sugar, 3 oz. flour, 2 oz. soft butter, 3 oz. crushed almonds.

The directions are: Mix the flour and sugar and add the butter. Stir ten minutes, then add almonds. Add whites of eggs beaten very stiff. The paste must be very smooth and the work done quickly.

This is poured into a buttered cake pan to a depth of half an inch. Place in a low-heated oven. After fifteen minutes sprinkle one ounce crushed almonds over cake. Bake for one-half hour more at slightly higher temperature. Turn the cake out when entirely cool.

Apple Sauce Cake (Without Butter, Eggs or Milk)—Ingredients—1 cup unsweetened apple sauce, 2 cups flour, $\frac{1}{2}$ cup melted shortening, $\frac{1}{4}$ teaspoon salt, 1 cup sugar, 1 teaspoon cinnamon, 1 teaspoon soda, $\frac{1}{2}$ teaspoon nutmeg, 1 cup raisins seeded and chopped, $\frac{1}{4}$ teaspoon clove.

Preparation—Mix in order given, sifting dry ingredients together, beat well, pour into a deep pan, and bake about one hour in a slow oven.

Canada War Cake (Without Butter, Eggs or Milk)—Ingredients—1 cup brown sugar, 1 teaspoon cinnamon, $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ teaspoon mace, 1 cup boiling water, $\frac{1}{4}$ teaspoon clove, 2 cups seeded raisins, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 2 cups flour.

Preparation—Mix sugar, shortening, water, raisins, and salt; boil five minutes; cool, and add spices, soda, and flour sifted together, beat well; pour into a greased, paper-lined pan, and bake in a slow oven one hour.

(The amount of soda in these recipes is based upon the use of old-fashioned jug molasses; canned molasses varies greatly in acidity and, especially when freshly opened, requires little or no soda. If canned molasses is used, therefore, baking powder should wholly or partly take the place of soda.)

Date Cake—Ingredients— $\frac{1}{2}$ cup melted short-

ening, 1½ cups flour, 1¼ cups brown sugar, 3½ teaspoons baking powder, 1 egg unbeaten, ½ teaspoon mace, ½ cup milk, 1 cup dates stoned and chopped.

Preparation—Mix in order given, and beat vigorously for three or four minutes; bake in two layer-cake pans in a moderate oven for twenty-five minutes; when partly cool spread with tart jelly, and sprinkle top layer with powdered sugar.

One-Egg Cake—Ingredients—2 tablespoons butter, ½ cup milk, ½ cup sugar, 1½ cups flour, 1 egg, 2½ teaspoons baking powder, grated rind of 1 lemon.

Preparation—Cream the butter, add the sugar and the well-beaten egg; beat thoroughly, add the other ingredients in the order given, and bake in a moderate oven about half an hour.

Old-fashioned Pork Cake—Ingredients—½ pound fat salt pork, ¼ pound citron shredded, 1 cup boiling water, 1 nutmeg grated, 1 cup molasses, 2 teaspoons cinnamon, 1 cup sugar, ½ teaspoon cloves, 2 eggs beaten, ½ teaspoon allspice, ½ pound raisins, 1 teaspoon soda, ½ pound currants, 4 cups flour.

Preparation—Put pork through meat chopper, using finest cutter; add boiling water and let stand fifteen minutes; add molasses, sugar, eggs, and fruit, and mix well; add dry ingredients, which have been sifted together; beat well; pour into two deep greased and paper-lined pans; and bake in a slow oven two hours. This cake keeps well if stored in a covered stone crock. It may be reheated in the top of

double boiler, and served hot with pudding sauce.

Fudge Cake—Ingredients— $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ cup milk, 1 cup brown sugar, $1\frac{1}{2}$ cups flour, 1 square chocolate, 3 teaspoons baking powder, 1 egg well beaten, $\frac{1}{4}$ teaspoon salt.

Preparation—Cream shortening, add sugar, and beat well; add chocolate melted and egg; beat again; add milk; add flour, baking powder, and salt sifted together; beat for two minutes. Pour into two greased layer-cake pans and bake in a moderate oven about eighteen minutes. Fill, and spread top with Fudge Filling.

Orange Cake—Ingredients— $\frac{1}{4}$ cup shortening, $\frac{1}{2}$ cup milk, 1 cup sugar, $1\frac{1}{2}$ cups flour, 1 egg, $2\frac{1}{2}$ teaspoons baking powder, grated rind $\frac{1}{2}$ orange.

Preparation—Cream the shortening, add sugar and egg well beaten; add milk, flour, baking powder, and rind; beat well, and bake in two layer pans about twenty minutes in moderate oven. Fill and cover top with Orange Icing.

Plain Cake—Ingredients— $\frac{1}{3}$ cup shortening, $1\frac{1}{2}$ cups flour, 1 cup sugar, 3 teaspoons baking powder, 2 eggs, few grains salt, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon lemon extract.

Preparation—Beat shortening and sugar until light and creamy; add eggs well beaten, flour, baking powder, salt, and extract; beat well, pour into a greased and papered cake pan, and bake about half an hour in a moderate oven, or in two layer-cake pans about twenty minutes. This is an excellent foundation cake for use with various flavorings, icings, and fillings.

Spice Cake (Without Egg)—Ingredients— $\frac{1}{2}$ cup shortening, $\frac{3}{4}$ teaspoon nutmeg, 1 cup sugar, $\frac{1}{4}$ teaspoon cloves, 1 cup sour milk, $\frac{1}{4}$ teaspoon salt 2 cups flour, 1 cup raisins seeded and chopped, 1 teaspoon soda, $1\frac{1}{2}$ teaspoons cinnamon.

Preparation—Cream shortening and sugar, add sour milk; add dry ingredients sifted together; beat well; add raisins, pour into a greased shallow pan, and bake half an hour in a moderate oven. Dust with confectioners' sugar or cover with plain icing.

White Cake—Ingredients—Whites of 2 eggs, $1\frac{1}{2}$ cups flour, melted butter, 3 teaspoons baking powder, milk, $\frac{3}{8}$ cup sugar, $\frac{1}{2}$ teaspoon almond extract.

Preparation—Break the whites of eggs into a measuring cup; add melted butter to half fill cup; add milk to fill cup. Mix and sift flour, baking powder, and sugar; combine mixtures, add flavoring, and beat for five minutes. Bake in a shallow cake pan half an hour, or in muffin tins about twenty minutes, in a moderate oven.

Sponge Cake (Hot Water)—Ingredients—Yolks of 2 eggs, whites of 2 eggs, $\frac{1}{4}$ cup hot water, 1 cup flour, $\frac{5}{8}$ cup sugar, 2 teaspoons baking powder, grated rind 1 lemon, $\frac{1}{4}$ teaspoon salt.

Preparation—Beat the yolks of eggs until thick and light, add the water and sugar, and beat three minutes with the egg beater; add the lemon rind and the whites stiffly beaten; sift flour, baking powder, and salt, and fold in

carefully. Pour into a shallow pan, and bake in a moderate oven twenty-five minutes.

Velvet Sponge Cake—Ingredients—2 eggs, $\frac{1}{2}$ cup pastry flour, 1 cup sugar, 2 teaspoons baking powder, $\frac{1}{8}$ teaspoon salt, grated rind 1 lemon, $\frac{1}{4}$ cup potato flour, $\frac{1}{3}$ cup hot milk.

Preparation—Beat eggs until very light, add sugar gradually, and continue beating with the egg beater; mix and sift salt, flour, and baking powder; add half to the eggs and sugar, and beat well; add rest of flour, and beat again; add rind and milk, and beat hard; pour into a deep pan, and bake forty minutes in a slow oven.

Cream Pie—Follow rule for Jelly Roll Cake; bake in two layers, and fill with Cream Filling.

Cake for Jelly Roll or Charlotte Russe—Ingredients—2 eggs, 1 cup flour, 1 cup powdered sugar, $1\frac{1}{2}$ teaspoons baking powder, $\frac{1}{2}$ cup hot water, $\frac{1}{8}$ teaspoon salt.

Preparation—Beat the eggs very light, add sugar gradually, and continue beating; add water, flour, baking powder, and salt. Pour into a greased, paper-lined dripping pan and bake in a moderate oven about fifteen minutes. The cake should be about half an inch thick when baked. Trim off the edges, spread with jam or jelly, and roll firmly; wrap in a paper napkin to keep in shape. For Charlotte Russe cut cake into pieces to fit paper cases, and fill with Charlotte Russe Mixture.

Ginger Gems—Ingredients— $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cups flour, $\frac{1}{4}$ cup brown sugar, 1 teaspoon soda, $\frac{1}{4}$ cup shortening, 1 teaspoon ginger, $\frac{1}{2}$

cup boiling water, $\frac{1}{2}$ teaspoon cinnamon, 1 beaten egg, $\frac{1}{4}$ teaspoon salt.

Preparation—Mix in order given, sifting the dry ingredients together; beat well, pour into greased muffin tins, and bake in a moderate oven twenty minutes.

Chocolate Marshmallow Roll—To recipe for Jelly Roll add two squares of melted chocolate. Bake as for jelly roll, trim edges, spread with Marshmallow Filling, and roll the same as jelly roll.

Hot Water Gingerbread (without Egg)—Ingredients— $\frac{1}{4}$ cup shortening, 1 teaspoon soda, 1 cup dark molasses, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup boiling water, $1\frac{1}{2}$ teaspoons ginger, 2 cups bread flour, $\frac{1}{2}$ teaspoon cinnamon.

Preparation—Mix shortening, molasses, and water; add dry ingredients sifted together, and beat well. Pour into greased muffin pans and bake in a moderate oven twenty minutes; or pour into a greased shallow pan and bake twenty-five minutes.

Hot Water Gingerbread (with Egg)—Ingredients— $\frac{1}{2}$ cup beef drippings, $2\frac{3}{4}$ cups flour, $\frac{2}{3}$ cup boiling water, 1 teaspoon soda, 1 cup dark molasses, $\frac{1}{2}$ teaspoon salt, 1 egg well beaten, $1\frac{1}{2}$ teaspoons ginger.

Preparation—Pour boiling water over shortening, add molasses and egg; mix and sift dry ingredients, add to first mixture, and beat well. Pour into a shallow, greased cake pan, and bake in a moderate oven twenty-five minutes.

Sour Milk Gingerbread—Ingredients—2 cups flour, $\frac{1}{4}$ teaspoon salt, $1\frac{1}{2}$ teaspoon soda, 1 cup

molasses, 1 teaspoon ginger, 1 cup thick sour milk, 1 egg well beaten.

Preparation—Mix and sift dry ingredients, add molasses, milk, and egg, and beat well; pour into a greased pan, and bake in a moderate oven twenty-five minutes.

Ginger Apple Cake—Follow any recipe for gingerbread, bake in two layers, and put Apple Filling between layers and on top.

Bran Drop Cookies—Ingredients—1 cup bran, $\frac{1}{4}$ teaspoon clove, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ teaspoon soda, $\frac{1}{4}$ cup melted shortening, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{4}$ cup milk.

Preparation—Mix in order given, drop from tablespoon, two inches apart, on greased pan, and bake in a hot oven twelve minutes.

Cheese Drops—Ingredients—2 tablespoons butter, $\frac{1}{4}$ teaspoon salt, $\frac{1}{4}$ cup grated cheese, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{4}$ cup dried and sifted crumbs, $\frac{1}{8}$ teaspoon mustard, few grains cayenne, whites of 2 eggs.

Preparation—Cream butter and cheese together; mix crumbs with seasonings and add to cheese; fold in the stiffly beaten whites of eggs. Drop from a teaspoon on a greased baking sheet about two inches apart, and bake in a moderate oven about twelve minutes. Serve with soup or salad.

Cheese Wafers—Ingredients—1 cup flour, 1 tablespoon shortening, $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ teaspoon paprika, $\frac{1}{4}$ cup cold water.

Preparation—Mix and sift flour, salt, and paprika; rub in shortening with finger tips;

add cheese and mix to a stiff paste with cold water; roll out very thin, cut with a small round cutter, place on a greased baking sheet, and bake in a moderate oven five or six minutes. Serve with salad or soup.

Chocolate Cookies—Ingredients—2 squares chocolate, $\frac{1}{4}$ cup milk, $\frac{1}{2}$ cup shortening, 2 cups flour, 1 cup brown sugar, $2\frac{1}{2}$ teaspoons baking powder, 1 egg well beaten, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon cinnamon.

Preparation—Put chocolate with shortening in mixing bowl and place over hot water until melted; add other ingredients in order given. Chill, roll thin, and cut with fancy cutter. Bake in a moderate oven about ten minutes.

Ginger Wafers—Ingredients— $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ teaspoon soda, 1 cup brown sugar, $\frac{1}{4}$ teaspoon salt, $2\frac{1}{4}$ cups bread flour, $1\frac{1}{4}$ teaspoon ginger, $\frac{1}{2}$ cup milk.

Preparation—Cream shortening and sugar; sift soda, salt, and ginger with flour, and add alternately with milk; chill; roll thin on baking sheet; mark in squares, and bake in a moderate oven eight or ten minutes. Remove from pan while warm.

Marshmallow Wafers—Arrange thin crackers or wafers on a baking sheet, place a marshmallow on each one, and bake in a moderate oven for a few minutes until marshmallows melt; into each one press half a nut meat, raisin, cherry, or a bit of candied fruit.

Molasses Brownies—Ingredients— $\frac{1}{2}$ cup shortening, 1 beaten egg, $\frac{1}{3}$ cup sugar, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{3}$ cup molasses, 1 cup

flour, 2 squares melted chocolate, $\frac{3}{4}$ cup chopped nut meats.

Preparation—Cream the shortening, add other ingredients in order given, drop from spoon on greased pan, and bake about twelve minutes in a moderate oven.

Raisin Drop Cookies—Ingredients—3 tablespoons shortening, 2 teaspoons baking powder, $\frac{1}{2}$ cup brown sugar, 1 teaspoon cinnamon, 1 egg well beaten, $\frac{1}{2}$ cup raisins seeded and chopped, 2 tablespoons milk, 1 cup flour.

Preparation—Cream the shortening and sugar; add egg and milk, and beat well; add flour, baking powder, and cinnamon sifted together; add raisins; beat well, drop from a teaspoon two inches apart on a greased baking sheet, and bake in a moderate oven about twelve minutes.

Peanut Macaroons—Ingredients—White of 1 egg, 1 cup powdered sugar, $\frac{1}{8}$ teaspoon salt, 1 cup finely chopped peanuts.

Preparation—Add salt to the egg, and beat until stiff; add sugar and nuts, and mix well; drop from a teaspoon on a greased baking sheet two inches apart, and bake in a slow oven fifteen minutes.

Oatmeal Macaroons—Ingredients—1 egg, 1 cup rolled oats, $\frac{1}{2}$ cup sugar, $\frac{1}{3}$ cup shredded cocoanut, 1 tablespoon melted butter, $\frac{1}{2}$ teaspoon salt.

Preparation—Beat egg until light, add other ingredients in order given, beat well, and drop from spoon on greased pan; bake about fifteen minutes in a moderate oven.

Walnut Wafers—Ingredients—2 eggs, $\frac{1}{4}$ tea-

spoon cinnamon; 1 cup brown sugar; $\frac{1}{4}$ teaspoon salt, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{3}{4}$ cup chopped nut meats.

Preparation—Beat eggs until light; add sugar, and beat well; add dry ingredients sifted together, beat well, add nuts, pour into a greased dripping pan, and bake in a moderate oven about ten minutes. Cut in squares while hot. Mixture may be baked in tiny scalloped tins if preferred.

ICINGS AND FILLINGS

*Boiled Icings**—Ingredients— $\frac{1}{3}$ cup boiling water, $\frac{1}{4}$ teaspoon cream of tartar, 1 cup sugar; white of 1 egg, 1 teaspoon vanilla.

Preparation—Boil water and sugar to 240° F., or until the sirup forms soft ball when tried in cold water; add cream of tartar and vanilla, and pour slowly upon the stiffly beaten white of egg, beating constantly until thick enough to spread without running. For caramel flavor melt one-third of the sugar first.

Caramel Icing—Ingredients—1 cup brown sugar, 1 teaspoon butter, $\frac{1}{2}$ cup milk, few grains salt.

Preparation—Put ingredients in saucepan, and boil to 240° F., or until a soft ball can be formed when tested in cold water. Beat until creamy, and spread while warm. Chopped nut meats may be added.

Coffee Icing—Follow directions for Boiled

*The sirup should be boiled in a small saucepan; otherwise the bulb of the thermometer will not be covered.

Icing, using strong coffee in place of water. Or to the recipe for Quick Icing or Cream Icing add one teaspoon of instantaneous coffee.

Chocolate Icing—Ingredients—2 squares chocolate, confectioners' sugar, $\frac{3}{4}$ cup boiling water, $\frac{1}{2}$ teaspoon vanilla.

Preparation—Melt chocolate, add boiling water, and mix well; add confectioners' sugar until of right consistency to spread; add vanilla and beat well. Coffee may be used in place of water.

Cocoa Icing—Ingredients—1 tablespoon butter, 2 tablespoons cocoa, 2 tablespoons milk, confectioners' sugar.

Preparation—Heat butter and milk in a saucepan, remove from fire, add cocoa, and enough confectioners' sugar to thicken. About one cup of sugar will be required.

Cream Icing—Ingredients— $1\frac{1}{4}$ cups confectioners' sugar, heavy cream, $\frac{1}{4}$ teaspoon vanilla.

Preparation—Sift sugar and add cream until the right consistency to spread (about two tablespoons) add flavoring, and beat well.

Orange Icing—Ingredients—Juice of $\frac{1}{2}$ orange; grated rind of $\frac{1}{4}$ orange, confectioners' sugar.

Preparation—Mix sugar with orange juice and rind until icing is firm enough to spread.

Quick Icing—Ingredients—1 tablespoon butter, confectioners' sugar, 2 tablespoons boiling water, $\frac{1}{4}$ teaspoon flavoring.

Preparation—Pour boiling water over butter; stir in sugar enough to thicken; add extract,

and beat well before spreading. (A little more than one cup of sugar will usually be required.)

Apple Filling—Ingredients—3 baked apples, white of 1 egg, 1 cup confectioners' sugar.

Preparation—Press apples through a sieve; beat white of egg until stiff; add half of sugar, and beat well; add apple and remaining sugar gradually, and beat until very light. Spread between layers and on top of cake. Two tablespoons of tart jelly may be beaten with the apple.

Coffee Cream Filling—Follow recipe for Cream Filling, but use one-half cup strong coffee in place of one-half cup of milk. Or add one teaspoon of instantaneous coffee to the recipe.

Prune Filling—To recipe for Boiled Icing add two-thirds of a cup of cooked prunes which have been stoned and cut in small pieces, add the chopped meats from six of the prune stones. Spread between layers of cake.

Cream Filling—Ingredients— $1\frac{1}{2}$ cups milk, $\frac{1}{8}$ teaspoon salt, 1 cup sugar, 1 egg slightly beaten, $\frac{1}{4}$ cup cornstarch, 1 teaspoon flavoring.

Preparation—Scald milk, mix sugar, cornstarch, salt, and egg; add to milk, and cook over hot water, stirring constantly until mixture thickens; cook fifteen minutes, stirring occasionally. Cool and flavor before spreading.

Date and Fig Filling—Ingredients—1 cup figs, $\frac{1}{2}$ cup sugar, 1 cup dates, $\frac{1}{2}$ cup boiling water, juice $\frac{1}{2}$ lemon.

Preparation—Wash, dry, and chop figs; wash, dry, stone, and chop dates; mix fruit with

HOW TO MAKE DESSERTS

sugar, water, and lemon juice, and cook over hot water until thick enough to spread.

Fudge Filling—Ingredients— $1\frac{1}{2}$ cups brown sugar, $\frac{1}{4}$ cup milk, 1 tablespoon butter, few grains salt, 1 square chocolate, $\frac{1}{2}$ cup nut meats chopped.

Preparation—Put sugar, butter, chocolate, milk, and salt in a saucepan; heat slowly to boiling point, and boil to 240° F., or until a soft ball can be formed when tested in cold water; remove from fire, add nuts, and beat until smooth and creamy.

Marshmallow Filling—Ingredients—1 cup sugar, $\frac{1}{2}$ pound marshmallows, $\frac{1}{4}$ cup boiling water, 1 teaspoon vanilla.

Preparation—Boil sugar and water to 240° F., or until a soft ball can be formed when tested in cold water; soften marshmallows over hot water, add syrup, and when partly cooled add vanilla and beat until stiff enough to spread. Chopped nuts, dates, figs, raisins, or candied fruits may be added.

Mocha Filling—Ingredients—2 tablespoons hot black coffee, 2 tablespoons cocoa, 1 tablespoon butter, $\frac{1}{2}$ teaspoon vanilla, 1 cup confectioners' sugar.

Preparation—Mix coffee, butter, cocoa, and vanilla, and add sugar enough for mixture to spread without running.

Orange Filling—Ingredients— $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup orange juice, 2 tablespoons flour, 1 beaten egg, grated rind $\frac{1}{2}$ orange, 1 teaspoon butter.

Preparation—Mix sugar, flour, and rind in

the top of double boiler, add orange juice, egg, and butter, and cook over hot water for twelve minutes, stirring often.

PIES

Apple Pie (One medium-sized pie)—Ingredients—4 cups sliced apples, $\frac{1}{2}$ cup water, 1 cup sugar, 1 level tablespoon flour, $\frac{1}{8}$ level teaspoon salt, $\frac{1}{4}$ level teaspoon grated nutmeg, $\frac{1}{2}$ level teaspoon powdered cinnamon, 2 level tablespoons butter.

Preparation—Peel and core the apples and slice very thin. Add the water and cook slowly in a covered saucepan until the apples are a little tender. (This will take about 7 minutes.) Add the sugar and cook for 4 minutes more or until the sugar is well dissolved and the filling a little thick. Add the flour, salt, nutmeg, and cinnamon, and cook for another minute. Pour into a pie pan lined with an unbaked pie-shell. Roll out the upper crust and spread the butter on its under side. (The side that will fit next to the apple filling.) Fit the crust carefully on top of the pie. Moisten the outside edge of the under crust with cold water and pinch the two crusts together. Cut off the superfluous dough with a knife. Place the pie on the lower shelf of a moderate oven for 10 minutes. Place on the upper shelf and bake in a slower oven for 25 minutes more, or until the pie is well browned.

Crust for a Two-Crust Pie—Ingredients—2 cups flour, $\frac{1}{2}$ level teaspoon salt, $\frac{2}{3}$ cup lard or a lard substitute, $\frac{1}{3}$ cup cold water.

Preparation—Mix the flour and salt, and cut in the fat with a knife. When well mixed, add the water very slowly, mixing with the knife until a stiff dough is formed. The exact amount of water cannot be given, so care must be exercised in adding. Take two-thirds of the dough, cutting it off with a knife. Toss it upon a floured board and roll in a circular shape on one side of the dough only. When four inches larger than the diameter of the pan, fold over the dough and fit into a deep pie pan. Press the dough down into the sides of the pan, so that a good deep case for the pie filling will be made. The dough should extend over the edges of the pan. Do not cut it off until the upper crust is in place.

Take the rest of the dough and roll out to extend one inch beyond the crust. Make three or more slits in the center of the dough by folding in half and making the cuts in the center of the fold.

Pour the filling in the prepared lower crust, and carefully put the dough of the upper crust in place. Moisten the edge of the lower crust with cold water and pinch the two crusts firmly together. Cut off the superfluous dough with a sharp knife.

Place the prepared pie on the lower shelf of a moderate oven for ten minutes. Remove to the upper shelf of the oven, and bake in slow heat for 25 minutes more.

Dried Apricot Meringue Pie (One medium-sized pie. An old-fashioned favorite)—Ingredients—1 cup dried apricots, $1\frac{1}{2}$ cups cold water, $\frac{1}{2}$ cup sugar, 1 tablespoon lemon juice,

$\frac{1}{4}$ cup flour, $\frac{1}{2}$ cup apricot juice or water, $\frac{1}{8}$ level teaspoon salt, 2 egg yolks, well-beaten, 1 teaspoon vanilla.

Preparation—Wash the apricots well and soak over night in the cold water. In the morning cook slowly for twenty-five minutes in flour, one-half cup of apricot juice (or water, if there is not enough juice) and salt. Add the sugar to the cooked, drained apricots and cook slowly for about three minutes or until the mixture is slightly thick. Add the flour mixture and lemon juice and cook slowly for about two minutes more. Stir constantly. Add the egg yolks beaten and cook for two minutes more. Add the vanilla. Pour into a baked pie-shell and cover with meringue. Bake in a moderate oven for about ten minutes or until the meringue is a delicate brown color.

The Pie-Shell (For one medium-sized one-crust pie)—Ingredients—1 cup flour, $\frac{1}{4}$ level teaspoon salt, $\frac{1}{2}$ cup lard or a lard substitute, cold water (about 4 tablespoons).

Preparation—Mix and sift the flour and salt. Cut in the fat with a knife and slowly add enough cold water to make a stiff dough. Toss on a floured board and roll out to fit a medium-sized pie tin. Crinkle the edges with the fingers and pierce holes with a fork in the sides and bottoms of the crust. Bake in a quick oven until a delicate brown color.

Meringue—Ingredients—2 egg whites, 2 tablespoons sugar.

Preparation—Beat the egg whites very stiff, add the sugar and beat for a minute more. Pile lightly on the filling.

Banana Cream Pie (One medium-sized pie. Bob says it "melts in his mouth.")—Ingredients—2 cups sliced bananas, 2 tablespoons lemon juice, $\frac{1}{2}$ cup sugar, 1 cup whipped cream, 2 level tablespoons sugar, 2 level tablespoons shredded cocoanut, 1 teaspoon vanilla.

Preparation—Mix the bananas, lemon juice and one-half cup sugar. Place in a baked pie-shell. (See Dried Apricot Meringue Pie). Mix the whipped cream, two tablespoons sugar, cocoanut and vanilla, and pile lightly on top of the banana filling. Cut in pie-shaped pieces, and serve at once.

Blueberry Pie (One of the joys of the blueberry season)—Ingredients—3 cups blueberries, $\frac{1}{2}$ level teaspoon ground cinnamon, 1 cup sugar, 2 level tablespoons flour, 1 tablespoon lemon juice, $\frac{1}{4}$ level teaspoon salt.

Preparation—Mix the cinnamon, sugar and flour. Add all the rest of the ingredients and pour into a pie pan lined with an unbaked crust. Place the upper crust on top of the berry mixture and bake. (For the pie-crust recipe, see Apple Pie.)

Illiopolis Butterscotch Pie (One medium-sized pie. A really delicious winter dessert; it should be served when fruits are scarce.)—Ingredients— $1\frac{1}{2}$ cups brown sugar, 3 level tablespoons butter, 1 cup milk, 3 egg yolks 1 cup water, 4 level tablespoons flour, $\frac{1}{4}$ level teaspoon salt.

Preparation—Place the sugar and butter together in a pan and stir over the fire until the mixture gets "waxy." (About three minutes.) Add the milk and cook in a double

boiler until the sugar is all dissolved. (This requires about ten minutes.) Beat the egg yolks; add two tablespoons of the water and the flour and mix well. Add the rest of the water and the salt. Add to the sugar mixture and stir well. Cook until the filling becomes very thick. (This will take about ten minutes.)

Pour into a baked pie-shell, and cover with meringue. (See Apricot Meringue Pie for crust and meringue recipes.) Bake in a slow oven for ten minutes to brown the meringue.

Caramel Pie (One medium-sized pie. An other winter pie)—Ingredients—1 cup sugar, 4 tablespoons water, 5 level tablespoons flour, $\frac{1}{8}$ level teaspoon salt, 2 cups milk, 2 egg yolks, 1 teaspoon vanilla.

Preparation—Place one-third of the sugar in a frying pan. Heat slowly, and stir constantly with a wooden spoon, until a light-colored liquid is formed. Allow to become a light brown color; this is called caramel. Add the water and boil for three minutes, or until a thick syrup is formed.

Mix the rest of the sugar, the flour, and the salt in the upper part of the double boiler. Slowly add the milk and the caramel syrup, mixing well. Cook over hot water until thick and creamy. (About fifteen minutes.) Add the egg yolks and cook for one minute. Remove from the fire and add the vanilla. Pour into a baked pie shell. Cover with Meringue and bake. (For the crust and meringue recipes, see Apricot Meringue Pie.)

Cherry Pie (One medium-sized pie. Second

only to apple-pie in popularity, and oh, so welcome in cherry season!)—Ingredients—4 cups of well-washed cherries, pitted and stemmed, $\frac{1}{2}$ cup water, $1\frac{1}{2}$ cups sugar, 4 level tablespoons flour, $\frac{1}{8}$ level teaspoon salt.

Preparation—Cook the cherries and water together for five minutes. Mix the sugar, flour and salt and add to the cherry mixture. Cook, stirring constantly, for five minutes. Cool, and pour into a pie pan lined with an unbaked crust. Add the upper crust and bake. (For the double crust recipe, see Apple Pie.)

Chocolate Pie (One medium-sized pie. A winter-time favorite.)—Ingredients— $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, $\frac{1}{8}$ level teaspoon salt, 2 cups milk, 1 square melted chocolate (melted over hot water) or 2 level tablespoons cocoa, 2 egg yolks, well-beaten, 1 teaspoon vanilla.

Preparation—Mix the sugar, flour and salt in the upper part of the double boiler. Add the milk and cook slowly over hot water until the mixture is thick and creamy. Add the chocolate (or cocoa) and egg yolks. Cook, (stirring constantly) until well-mixed. (About two minutes.) Add the vanilla, mix well, and pour into a baked pie-shell. Use the egg whites for making a meringue for the top. (For the crust and meringue recipes, see Dried Apricot Meringue Pie.)

Chocolate Pie Pudding (Six portions. Most people like this)—Ingredients—1 medium-sized baked pie-shell (See Apricot Meringue Pie), $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ level teaspoon salt, 2 squares chocolate, melted, 2 cups milk, 2 egg

yolks, well-beaten, 2 egg whites, stiffly-beaten, 1 teaspoon vanilla, 1 cup whipped cream.

Preparation—Mix the sugar, flour and salt in the upper part of the double boiler. Add the milk and chocolate, and cook until thick and creamy. Add the egg yolks and cook for two minutes. Add the egg whites, stiffly beaten, and the vanilla. Pour into the baked shell. When cool, spread the whipped cream over the top. Serve.

Cocoanut Cream Pie (Another of those "melting" desserts.)—Ingredients— $\frac{3}{4}$ cup sugar, 4 level tablespoons flour, $\frac{1}{8}$ level teaspoon salt, 2 cups milk, 2 egg yolks, well-beaten, $\frac{1}{3}$ cup shredded cocoanut, 1 teaspoon lemon extract.

Preparation—Mix the sugar, flour and salt in the upper part of the double boiler. Add the milk and cook over boiling water until the filling is thick and creamy. Add the egg yolks and cocoanut and cook for one minute more. Remove from the fire and add the lemon extract. Pour into a baked pie-shell and cover with Cocoanut Meringue. (For the pie-shell, see Dried Apricot Meringue Pie.)

Cocoanut Meringue—Ingredients—Two egg whites, $\frac{1}{8}$ level teaspoon salt, 3 level tablespoons sugar, $\frac{1}{4}$ cup shredded cocoanut.

Preparation—Beat the egg whites and salt until very stiff. Add the sugar and beat for one minute more. Pile lightly on top of the filled pie. Sprinkle the cocoanut over the top. Bake in a moderate oven for seven minutes, or until the meringue is a delicate brown color.

Cranberry Pie—(One medium-sized pie. Many

people make it with two crusts, but to Sue and Robin its "criss-cross" face is one of its charms.)—Ingredients—Four cups cranberries, 2 cups water, $1\frac{1}{2}$ cups sugar, 2 level tablespoons flour, $\frac{1}{8}$ level teaspoon salt, 2 level tablespoons butter.

Preparation—Pick over and wash the cranberries. Add the water and cook until the berries are soft. (About ten minutes.) Mix the sugar, flour, and salt, and add to the cooked cranberries. Cook (stirring frequently) until the mixture becomes quite thick. Pour into an unbaked pie-shell. Place the butter in small pieces on top of the cranberry mixture. Make one-inch strips of dough and arrange in criss-cross fashion over the top of the cranberries. Bake on the lower shelf of a moderately hot oven for ten minutes. Remove to the upper shelf of the oven and bake in moderate heat for fifteen minutes more.

Crust for Cranberry Pie—Ingredients—One-half cup lard or lard substitute, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ level teaspoon salt, about 4 tablespoons cold water. (The exact amount cannot be given.)

Preparation—Mix the flour and salt and cut in the fat with a knife. When well mixed, add the cold water slowly until a stiff dough is formed. Toss two-thirds of the dough upon a floured board. Roll very thin to fit a pie pan. Fit the dough carefully into the pan and add the cranberry mixture.

Roll out the rest of the dough and cut into one-half inch strips to stretch across the top of the cranberries in criss-cross fashion. Mois-

ten the edges of the crust with cold water before arranging the strips in place.

Cream Pie (One medium-sized pie)—A good winter dessert.)—Ingredients—One cup sugar, $\frac{1}{4}$ cup flour, $\frac{1}{4}$ level teaspoon salt, 2 cups milk, 2 egg yolks, well beaten, 1 teaspoon vanilla, $\frac{1}{2}$ teaspoon lemon extract, 1 teaspoon butter.

Preparation—Mix the sugar, flour and salt in the upper part of the double boiler. Slowly add the milk, mixing well. Cook slowly (stirring constantly) until thick and creamy. Add the egg yolks, and cook for one minute more. Remove from the fire and add the rest of the ingredients.

Pour into a baked pie-shell. (See Dried Apricot Meringue Pie for crust and meringue.) Cover with meringue and bake in a moderate oven for seven to ten minutes, or until the meringue is a delicate brown color.

Custard Pie (One medium-sized pie)—(A winter "stand-by" in nearly all homes.)—Ingredients—Three eggs, 5 level tablespoons sugar, $\frac{1}{4}$ level teaspoon salt, 1 teaspoon vanilla, 2 cups milk, $\frac{1}{8}$ level teaspoon grated nutmeg, $\frac{1}{8}$ level teaspoon ground cinnamon.

Preparation—Beat the eggs and add the sugar, salt, vanilla and milk. Beat for one minute, and pour into an unbaked pie-shell. (For the crust, see Dried Apricot Meringue Pie.) Sprinkle the nutmeg and cinnamon (mixed together) over the top. Bake in a moderate oven for ten minutes and continue baking in a slower oven for twenty-five more minutes.

The custard should shake a little in the center when it is taken from the oven, as it will stiffen when cold.

Date Custard Pie (One medium-sized pie.—People who are fond of dates always like this dessert.)—Ingredients— $1\frac{1}{2}$ cups seeded dates, 1 cup water, 2 level tablespoons sugar, 2 eggs, well beaten, $\frac{1}{2}$ level teaspoon ground cinnamon, $\frac{1}{4}$ level teaspoon ground cloves, $1\frac{1}{2}$ cups milk, 1 teaspoon vanilla.

Preparation—Wash and seed the dates, and cut in small pieces. Add the water and sugar and cook slowly for about fifteen minutes, or until the dates are soft. Add all the rest of the ingredients, and pour into an unbaked pie-shell. Bake on the lower shelf of a moderate oven for thirty minutes. (For the pie-shell recipe, see Index for Dried Apricot Meringue Pie.)

Lola's Date Pie (Four portions—A rich but delicious company dessert.)—Ingredients—One pie-shell, baked, $1\frac{1}{2}$ cups dates, seeded and chopped, $\frac{1}{2}$ cup water, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup nut-meats, 1 cup whipped cream.

Preparation—Mix the dates, water and sugar. Cook slowly until a soft creamy mixture is formed. Cool. Pour into the baked pie-shell. Pile the whipped cream on top. Serve in wedge-shaped pieces. (For the pie-shell recipe, see Dried Apricot Meringue Pie.)

Lemon Pie (One medium-sized pie. "You'll always know a good cook," says Aunt Lucy, "by her lemon pie. And Bettina's is—well, you just watch Bob when she brings it in!")

Lemon Filling for Lemon Pie—Ingredients—

Three egg yolks, 1 cup sugar, $\frac{1}{3}$ cup flour, $\frac{1}{6}$ level teaspoon salt, $1\frac{1}{2}$ cups water, 4 tablespoons lemon juice, 1 level teaspoon grated lemon rind, 1 level teaspoon butter.

Preparation—Place the egg yolks in the upper part of a double boiler and beat until light. Add the sugar and continue beating for a minute. Add the flour and salt and slowly add the water, lemon juice and rind. Mix thoroughly. Cook over hot water until the mixture is very thick and creamy. (This requires about fifteen minutes.) Add the butter, mix, and pour into a baked pie-shell. Cover with meringue. (For the pie-shell recipe, see Dried Apricot Meringue Pie.)

Meringue—Ingredients—3 egg whites, 5 level tablespoons sugar.

Preparation—Beat the egg whites very light. Add the sugar and continue beating for two minutes. Pile lightly on top of the filling. Bake in a moderate oven for about ten minutes or until the meringue is a light brown color.

Maple Cream Pie (One medium-sized pie.—Try this in winter. You'll like it.)—Ingredients— $\frac{1}{3}$ cup sugar, $\frac{1}{3}$ cup flour, $\frac{1}{4}$ level teaspoon salt, 1 cup maple syrup, 1 cup milk, 2 egg yolks, well-beaten, 1 teaspoon vanilla.

Preparation—Mix the sugar, flour and salt. Add the maple syrup and milk. Cook in a double boiler until the filling is thick. (About fifteen minutes.) Add the egg yolks, and cook for one minute more. Add the vanilla and pour into a baked pie-shell. Cover with meringue and brown in a moderate oven.

(For the pie-crust and meringue recipes, see Dried Apricot Meringue Pie. Make the meringue with the two egg whites that are left).

Mince Pie (One medium-sized pie.—Bettina makes her own mincemeat, and her mince pies are the best of their kind.)—Ingredients—3 cups mincemeat, $\frac{1}{2}$ cup fruit juice.

Preparation—Mix the mincemeat and fruit juice and pour into a pie pan lined with an unbaked crust. Add the upper crust and bake. (To make the pie-crust, see the recipe for Apple Pie.)

Mincemeat (Eight quarts or filling for twelve pies.)—Ingredients—2 pounds uncooked beef, chopped fine, 1 pound suet, chopped fine, 3 pounds raisins, well washed, 3 pounds currants, well washed, 5 cups brown sugar, 1 cup molasses, 3 quarts chopped apples (twelve cups), 4 cups fruit juice, any kind, 2 level tablespoons salt, 3 level tablespoons ground cinnamon, 2 level teaspoons mace, 2 level teaspoons ground clove, 1 level teaspoon grated nutmeg, 2 lemons, grated rind and juice, $\frac{1}{4}$ pound chopped citron, 4 cups meat stock.

Preparation—Wash the meat and cook in boiling water to cover, until tender. (Round flank or shoulder of beef may be used.) Remove all the gristle and chop the rest of the meat. Reserve the meat stock, measure out four cups of the stock, and add all the rest of the ingredients. Cook slowly for one hour. Pour into glass jars, sterilized and boiling hot. Seal at once.

Spiced peach juices, cider, jellies or fruit

juices may be added when the mincemeat is used in pies.

Orange Meringue Pie (One medium-sized pie.—An unusual but pleasing dessert.)

The Filling—1 cup sugar, $\frac{1}{8}$ level teaspoon salt, $\frac{1}{2}$ cup flour, 1 cup orange juice, $\frac{1}{4}$ cup lemon juice, 1 level teaspoon grated orange rind, 2 egg yolks, well-beaten, 1 level teaspoon butter.

Preparation—Mix the sugar, salt and flour. Add the juices and orange rind and cook in a double boiler until thick and creamy. (About fifteen minutes.) Add the egg yolks and butter and cook for one minute more. Beat for one minute and pour into a baked pie-shell and cover with Orange Meringue. (For the pie-shell recipe, see Dried Apricot Meringue Pie.)

Orange Meringue—Ingredients—2 egg whites, (left from making the filling), $\frac{1}{8}$ level teaspoon salt, 4 level tablespoons sugar, 1 level teaspoon grated orange rind.

Preparation—Beat the egg whites and salt very stiff. Add the sugar and beat for one minute. Pile lightly on top of the orange-filled pie. Sprinkle the orange rind over the top and bake in a moderate oven for eight minutes, or until the meringue is a delicate brown color.

Peach Pie (One medium-sized pie.—One of the most popular pies Bettina makes.)—Ingredients—3 cups peeled sliced peaches, 1 cup sugar, $\frac{1}{4}$ level teaspoon salt, $\frac{1}{4}$ level teaspoon ground cinnamon, 1 level tablespoon flour, 2 tablespoons water, 1 level tablespoon butter.

Preparation—Mix the peaches, sugar, salt

cinnamon and flour. Pour into a pie pan lined with an unbaked crust. Add the water and dot the peach filling with small pieces of butter. Add the upper crust and bake. (For the pie-crust, see Index for Apple Pie.)

Pineapple Pie (One medium-sized pie)—(Unusual, but well-liked by people who are fond of the pineapple flavor.)—Ingredients— $1\frac{1}{2}$ cups grated pineapple, $\frac{1}{4}$ cup pineapple juice or water, $\frac{3}{4}$ cups sugar, $\frac{1}{4}$ cup flour, $\frac{1}{4}$ level teaspoon salt, 1 tablespoon lemon juice, 1 egg, well-beaten, 1 level teaspoon butter.

Preparation—Mix the pineapple and juice (or water). Mix the sugar, flour and salt, and add them to the pineapple mixture. Cook slowly for five minutes, or until the filling is thick and creamy. Add the lemon juice, egg and butter and beat vigorously for one minute. Pour into a medium-sized pie tin lined with an unbaked pie-crust. (See Apple Pie for the crust recipe.) Place the upper crust on top of the filling and bake in a moderately hot oven for twenty-five minutes. Serve warm or cold.

Prune Pie (One medium-sized pie.—A winter favorite.)—Ingredients— $\frac{1}{2}$ pound prunes, $1\frac{1}{2}$ cups cold water, $\frac{3}{4}$ cup sugar, 2 level tablespoons flour, $\frac{1}{4}$ level teaspoon salt, 2 tablespoons lemon juice, $\frac{1}{2}$ level teaspoon ground cinnamon, 2 level tablespoons butter.

Preparation—Wash the prunes thoroughly, cover with water and soak over night. In the morning, cook the prunes very slowly in the same water until tender. (About twenty-five minutes.) Allow the prunes to cool and then

remove the stones. Mix the sugar, flour and salt, and add to the prunes and prune juice. Cook slowly for about four minutes, or until the mixture is a little thick. Remove from the fire and add the lemon juice, cinnamon and butter. Pour into a pie pan lined with an unbaked crust and place another crust on top. (See Apple Pie for crust recipe.) Bake in a moderate oven for thirty minutes. (It is best to place such a pie as this on the lower shelf of a moderately hot oven for ten minutes. Then reduce the heat, and bake on the upper shelf for twenty minutes more.) Serve hot or cold.

Prune Pie may be made with one crust and a meringue on top. In that case, pour the filling into a baked pie-crust, and cover with a meringue. Bake in a slow oven for ten minutes, or until the meringue is a delicate golden brown color. (For the crust and meringue, see recipe for Dried Apricot Meringue Pie.)

Pumpkin Pie (One medium-sized pie.—Nothing ever quite equals it as a November and December dessert.)—Ingredients— $1\frac{1}{2}$ cups steamed, mashed pumpkin. (Canned pumpkin may be used), 2 eggs, 1 cup brown sugar, 1 level teaspoon ground cinnamon, $\frac{1}{4}$ level teaspoon ground cloves, $\frac{1}{4}$ level teaspoon grated nutmeg, $\frac{1}{4}$ level teaspoon ground ginger, $\frac{1}{4}$ level teaspoon allspice, $\frac{1}{2}$ level teaspoon salt, $1\frac{1}{2}$ cups milk.

Preparation—Beat the eggs and add all the rest of the ingredients. Beat for two minutes and pour into an unbaked pie-shell. (See Dried Apricot Meringue Pie for crust recipe.) Bake in a moderate oven for ten minutes, then

bake in a slower oven for twenty minutes more. Let stand until firm, and serve.

Raisin Pie (One medium-sized pie.—"Old-fashioned, perhaps, but all the better for that," says Uncle John.)—Ingredients— $1\frac{1}{2}$ cups raisins, $1\frac{1}{4}$ cups water, 1 level teaspoon salt, $\frac{1}{2}$ cup sugar, 1 level tablespoon cornstarch, 3 tablespoons water, 1 teaspoon lemon extract.

Preparation—Wash the raisins well, add the water, salt and sugar and cook slowly for fifteen minutes. Mix the cornstarch and three tablespoons water, and add to the raisin mixture. Cook (stirring constantly) for two minutes. Add the lemon extract and when well mixed, pour into a pie pan lined with an unbaked crust. Add the upper crust and bake at once. Serve warm or cold. (For the double crust recipe, see Apple Pie.)

Red Raspberry Pie (One medium-sized pie made with canned raspberries.—"It drips with goodness," says little Robin.) Filling for Red Raspberry Pie—3 cups canned red raspberries, drained; 3 tablespoons raspberry juice; $1\frac{1}{4}$ cups sugar; 2 level tablespoons flour; $\frac{1}{4}$ level teaspoon salt.

Preparation—Mix the sugar, flour and salt, combine with the rest of the ingredients and pour into an unbaked shell. Place an upper crust on top of the berries and bake. (For the two-crust pie-shell recipe, see Apple Pie.)



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